







MENU IN ENGLISH FROM 2026 APRIL

STARTERS

Baker's bread with butter, sea salt and organic olive oil	 vegetarisch	4.00
Crostini with Janssen guacamole, mushrooms and arugula	 vegan	8.50
Crostini Bruschetta "Rustica" with tomatoes, arugula and Grana Padano	 vegetarisch	8.50
Whole grain crostini gratinated with pear and goat cheese	 vegetarisch	8.50
Crostini variation	 vegetarisch	9.00
Antipasti plate – grilled vegetables, dried tomatoes, Grana Padano and optionally		small 9.50 normal 13.50
<ul style="list-style-type: none">• Country ham• Sheep cheese paste	 vegetarisch möglich	
Asian finger food – spring roll, wan tan steamed or baked, asian salad and optionally		small 9.50 normal 13.00
<ul style="list-style-type: none">• Chicken saté• Saté with organic smoked tofu	 vegan möglich	
Beef carpaccio with Grana Padano and marinated wild herbs		17.00
Radish soup with chorizo, chili and cress		8.50
Mushroom dashi with fried Maitake mushrooms, wonton, vegetables and herbs	 vegan	small 8.50 normal 14.50
Small mixed salad	 vegan	7.80

MAIN COURSES

Salad selection with glazed asparagus, radishes, whole grains and optionally:	small 16.50 normal 20.50
<ul style="list-style-type: none"> • strips of straw-fed pork fillet • gratinated goat cheese • organic seitan • fish fillet 	
Spring Bowl – marinated red rice, sesame broccoli, asparagus, kohlrabi som tam, radishes, edamame, baby spinach, granola, lime dressing and optionally:	21.80
<ul style="list-style-type: none"> • strips of free-range pork fillet, • fish fillet, • organic seitan, • smoked tofu 	
Chili spaghetti with fennel, sun-dried tomatoes, white wine, baby spinach, spring onions, and Grana Padano cheese and optionally:	small 18.50 normal 22.80
<ul style="list-style-type: none"> • strips of straw-fed pork fillet • fried shrimp • or organic seitan 	
Gnocchi with peas, wild garlic, glazed asparagus, arugula, spring onions and Grana Padano	small 18.50 normal 22.80
Rigatoni with fried chorizo, chili, tomatoes, pointed cabbage and Grana Padano	small 17.50 normal 21.80
Portion of grated Grana Padano	2.25
Asparagus risotto with wild garlic and wild herbs, optionally with:	24.50
<ul style="list-style-type: none"> • strips of free-range pork fillet • prawns • baked tofu 	
Cauliflower x 4 roasted/baked/mashed/marinated with harissa, preserved lemon, glazed organic seitan and wild herbs	 26.50
Fillet of Arctic char with leaf spinach, glazed asparagus and lemon risotto	31.50
Braised ox cheeks with broccoli, carrots and potato-garlic puree	28.50
Roasted pink lamb rump with asparagus and wild garlic mashed potatoes	31.50

*gluten-free pasta possible on request • please also see our other daily offers.



„SACHSENESSEN“ (SAXON MEAL)


Sauerbraten with apple red cabbage
and homemade potato dumplings 28.50

Oyster mushroom schnitzel
with pointed cabbage and fried potatoes 26.50



Quark dumplings with apple ragout 7.50


DESSERT

“Affogato” - Vanilla ice cream with double espresso	7.50
Strawberry mascarpone with sponge cake and white chocolate	7.50
Cheesecake with sour cherry sorbet	9.00
Plum crumble with dark chocolate ice cream	 9.00

ICE CREAM FROM RÜLLIS

eismanufaktur

A naturally produced ice cream from "RÜLLIS Eismanufaktur in Chemnitz" that is free from artificial flavors and additives is. The sorbets are lactose-free, fat-free and vegan. The fruit content is at least 40%.

Vanilla - milk ice cream	3,- per ball
Salt caramel - dairy ice cream	
Dark Chocolate	
Sour-cherry sorbet	

AND IN ADDITION ...

Crêpe	2,-
Chocolate sauce	1,-